

Tikanga Māori Mātāpono Tikanga Māori Principle

Te mauri o te reo:

How do kaiako assist children to acquire and use new vocabulary? Te reo Māori is a natural part of the programme, ensuring that mauri, the life essence of te reo Māori, is heard and seen in all curriculum areas and activities of the early childhood setting. Tikanga practice could include:

- Being consistent in using extended te reo Māori greetings to all tamariki, mātua (parents) and whānau when they arrive or visit the ECE centre.
- Being consistent in using extended te reo Māori farewells to all tamariki, kaimahi (colleagues), mātua, and whānau when anyone is leaving centre.
- Kaiako working collectively towards extending their own te reo Māori vocabulary through learning kupu hou (new words), ngā rerenga kōrero (phrases) and waiata.
- Both kaiako and tamariki support each other in embedding new kupu, rerenga kōrero and waiata, thus making learning fun and intentional.

Waiata

Ka kite, Haere rā, E noho rā

Ka kite ka kite ka kite anō

We'll see you, we'll see you, we'll see you again.

Haere rā haere rā ka kite anō

E noho rā, e noho rā ka kite āpōpō.

Goodbye, goodbye, we'll see you again.

Goodbye, goodbye, we'll see you tomorrow

Ngā rerenga kōreo - Ngā mihi Extension phrases: greetings and farewells

1. Kia ora koutou tamariki mā, kei te pēhea koutou i tēnei ata/ahiahi/wā?
Greetings children, how are you all this morning/afternoon/at this time?
2. Kia ora koe Whaea Ngaire, kei te pai mātou i tēnei ata/ahiahi/wā.
Greetings to you Whaea Ngaire, we are fine this morning/afternoon/at this time.
3. Tēnā koe Whaea Sandy, kei te pēhea koe i tēnei ata ahiahi?
Hello whaea Sandy, how are you this lovely morning?
4. Tēnā koe Matua Raniera, kei te tino pai ahau.
Hello to you Matua Raniera, I am very good.
5. Haere rā koutou tamariki mā, kia pai tō koutou pō.
Goodbye children, you all have a great night.
6. E noho rā Mātua Raniera anō hoki ki a koe.
Bye Matua Raniera and the same to you. (e.g. You have a great night too).
7. Haere rā Whaea Makayla, ka kite i a koe āpōpō.
Bye Whaea Makayla, see you tomorrow.
8. Āe, e noho rā Matua Raniera, ka kite i a koe āpōpō.
Yes, bye Matua Raniera, see you tomorrow.

<https://ako.ac.nz/ki-te-hoe-indigenising-practice>

Ki te hoe Indigenising Practice

Te reo me ngā tikanga Māori
Rauemi mā ngā kaiako

Kia rere te reo
Extensions: greetings, farewells and process cooking



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Ngā Huinga Reo - Vocabulary

Tō	Stove
Ōmu	Oven
Hōpane	Saucepan
Hōpane Parai	Frying Pan
Rīhi/kumete	Bowl
Tiaka	Jug
Ine-taumaha	Scales
Koheri	Electric beater
Nakunaku kai	Food processor
Huri ika	Fish Slice
Kapu	Cup
Pūnu	Spoon
Tēpu pūnu	Table Spoon
Tīpūnu	Teaspoon
Kōmatū	Spatula
Kapu ine	Measuring cup
Tini keke	Baking tin
Pihore	Peeler
Tātari	Sieve
Tiwāra	Can Opener

Ngā Tumahi - Action Words

- Poke (a): to knead
- Whakamaroke (hia) to dry (use paper towel to dry ingredients)
- Whakawehe (a, ngia): to separate, divide
- Tātari (tia): to sift, strain, filter

Ngā Tūmahi - Action Words

- Tāwhiuwhiu (a): to beat, whisk, whip
- Hinuhinu (tia): to grease
- Tapahi (a): to dice, cut – kia iti (small), kia nui (big)
- Wero (hia, ngia): to pierce, stab, poke
- Kōrori (a, hia, tia): to stir around
- Tāpiri (a, hia, tia) atu: to add to
- Whakaranu (a, hia, mia, tia): to mix, mix together
- Kōhua (tia): to cook by boiling
- Tunu (a): to roast, broil, bake, cook
- Whakamātao (hia, tia): to cool, chill, freeze
- Kōpaki (hia): to roll, e.g., asparagus rolls
- Korori (hia): to beat, e.g., butter and sugar
- Takapapa (ngia): to flatten out



Ngā rerenga kōrero: Everyday Phrases

1. Tapahia i ngā aniana kia iti.
Dice the onions into small pieces.
2. Whakamārokehia ngā huawhenua.
Dry the vegetables.
3. Kōpakihia ngā apareka ki roto i ngā parāoa.
Roll up the asparagus in the bread.
4. Kororihia te pata me te huka. Beat the butter and the sugar.
5. Whakaranutia te parāoa puehu me te paura Tiakarete.
Mix together the flour and the cocoa powder.
6. Whakawehea atu i ngā tōua (hēki) me ngā Whakakahu.
Separate out the egg yolks and whites.
7. Tātaritia ngā parāoa puehu ki roto i te ipu.
Sift the flour into the bowl.
8. Pokea i ngā pokenga kia kukū.
Knead the dough till it is firm.
9. Takapapa atu te kukū.
Flatten out the dough.
10. Tāwhiuwhiu te kirīmi.
Beat the cream.